

**AMENDMENTS TO THE CLAIMS**

1. **(Currently Amended)** A process for producing soybean protein, which comprises heating a solution containing the soybean protein under acidic conditions, and then fractionating it at an ionic strength of 0.02 or more but less than 0.2, and pH of 4.5 or higher but lower than 5.6 to separate into a soluble fraction and an insoluble fraction, with the proviso that neither a sulfurous acid nor sulfite is added to the solution.
2. **(Original)** The process according to claim 1, wherein the solution containing the soybean protein is an aqueous slurry of defatted soybeans, defatted soybean milk obtained from the slurry, a slurry of acid-precipitated soybean protein, or a solution of soybean protein isolate.
3. **(Previously Presented)** The process according to claim 1, wherein the solution containing the soybean protein is heated under acidic conditions of pH 3.8 to 6.8.
4. **(Previously Presented)** The process according to claim 1, wherein the solution containing the soybean protein is heated at a temperature of 30 to 75°C.
- 5-8. **(Cancelled)**